

WHAT IS CLAIMED

1. A process for making a
barbecue sauce consisting of:

blending together sauce ingredients
including by weight 38.5% vinegar, 1%
5 lemon juice and .1% sage at a first
predetermined temperature;

cooking these ingredients at a second
predetermined temperature for a first
predetermined time to form a first
10 homogenous mixture;

mixing the remaining ingredients of
1.5% red pepper, .5% paprika, 1% black
pepper, .3% white pepper, 3%
15 worcestershire sauce, 3% steak sauce, 1%
margarine, 14% brown sugar 3.5% chili
powder, .16% garlic salt, .16% onion salt,
.16% seasoning salt, .16% meat tenderizer,
7% tomato sauce and 25% ketchup together
with the first homogenous mixture to form
20 a second homogenous mixture;

cooking the second homogenous mixture
at the second predetermined temperature
for a second predetermined time;

reducing the temperature to a third predetermined temperature and cooking the mixture for a third predetermined time;

cooling the mixture to the first
5 predetermined temperature; and

packaging the mixture in a container.

2. A process as defined in Claim 1 wherein the first predetermined temperature is ambient temperature.

10 3. A process as defined in Claim 2 wherein the second predetermined temperature is between 350 degrees F. and 400 degrees F.

15 4. A process as defined in Claim 3 wherein the third predetermined temperature is between 175 degrees F. And 200 degrees F.

5. A process as defined in Claim 4 wherein the first predetermined time is
20 three minutes.

6. A process as defined in Claim 5 wherein the second predetermined time is ten minutes.

25 7. A process as defined in Claim 6 wherein the third predetermined time is

sixty minutes.

8. A process for making a barbecue sauce consisting of:

blending together sauce ingredients including by weight 39% vinegar, .6% lemon juice and .15% sage at a first predetermined temperature;

cooking these ingredients at a second predetermined temperature to form a first homogenous mixture;

10 mixing the remaining ingredients of .7% red pepper, .5% paprika, .3% black pepper, .15% white pepper, 3% worcestershire sauce, 3% steak sauce, 1.2% margarine, 14.5% brown sugar 3.6% chili powder, .16% garlic salt, .16% onion salt, 15 .16% seasoning salt, .16% meat tenderizer, 7.3% tomato sauce and 25.4% ketchup

with the first homogenous mixture to form a second homogenous mixture;

20 cooking the second homogenous mixture at the second predetermined temperature for a second predetermined time;

reducing the temperature to a third predetermined temperature and cooking the mixture for a third predetermined time;

25

cooling the mixture to the first
predetermined temperature; and

packaging the mixture in a container.

5 9. A process as defined in Claim 8
wherein the first predetermined
temperature is ambient temperature.

10 10. A process as defined in Claim 9
wherein the second predetermined
temperature is between 350 degrees F. and
400 degrees F.

11. A process as defined in Claim 10
wherein the third predetermined
temperature is between 175 degrees F. And
200 degrees F.

15 12. A process as defined in Claim 11
wherein the first predetermined time is
three minutes.

20 13. A process as defined in Claim 12
wherein the second predetermined time is
ten minutes.

14. A process as defined in Claim 13
wherein the third predetermined time is
sixty minutes.

15. A barbecue sauce product made by
the process of Claim 1.

16. A barbecue sauce product made by
the process of Claim 2.

5 17. A barbecue sauce product made by
the process of Claim 3.

18. A barbecue sauce product made by
the process of Claim 4.

10 19. A barbecue sauce product made by
the process of Claim 5.

20. A barbecue sauce product made by
the process of Claim 6.

21. A barbecue sauce product made by
the process of Claim 7.

15 22. A barbecue sauce product made by
the process of claim 8.

23. A barbecue sauce product made by
the process of claim 9.

20 24. A barbecue sauce product made by
the process of claim 10.

25. A barbecue sauce product made by
the process of claim 11.

26. A barbecue sauce product made by
the process of claim 12.

28. A barbecue sauce product made by the process of claim 13.

29. A barbecue sauce product made by the process of claim 14.